



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 22 December 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

11

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

646

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="13"/>	<input type="text" value="709"/>
<i>ICE Detainees:</i>	<input type="text" value="0"/>	<input type="text" value="524"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="5"/>	<input type="text" value="154"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on December 20, 2021. All population numbers current as of December 24 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 22, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 9 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

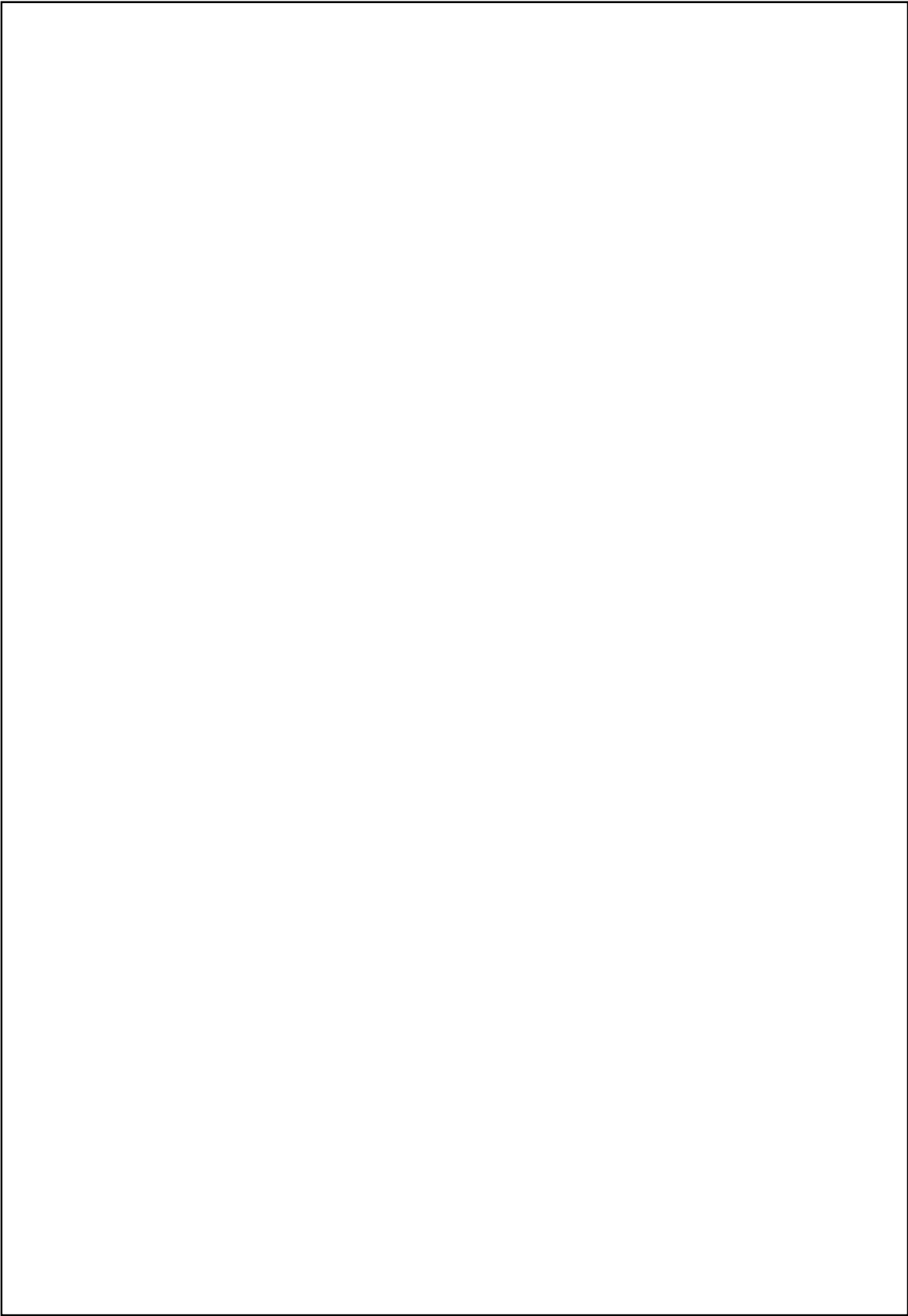
Logs provided for December 12, 2021- December 22, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and five (5) positive cases amongst the GEO staff. They have also reported thirteen (13) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of December 24, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of December 22, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021	CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
12/13 MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
12/14 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
12/15 WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
12/16 THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
12/17 FRIDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
12/18 SATURDAY	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
12/19 SUNDAY	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 4

Date: 12-13-21

Time: 0315 AM Time: 1830 PM

Shift Checklist		AM		PM				Comments				
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X		X		Dish machine, #1 Kettle						
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	Out meal	Scr egg	pot.	tefny	Btcl	meat	Sugar	coffe	milk	PB	Print
Breakfast	Temperatures	193	172	187	RT	RT	38.7	RT	RT	38	RT	RT
	Menu Items	Lk	Fajita	ball	pot	Roll	meat	Pink	meat	meat	meat	meat
Lunch	Temperatures	183	183	183	187	190	RT	RT	RT	RT	RT	RT
	Menu Items	Beef	pot	meat	meat	meat	meat	meat	meat	meat	meat	meat
ner	Temperatures	1750	RT	183	40	40	40	RT	RT	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast										
and chemical agent used in Final Rinse		Lunch										
		Dinner										
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	120	200ppm				
		Lunch				120	120	200ppm				
		Dinner				115	120	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-13.5	35.9	40.3				
Record temperatures, Freezer and Walk-ins		PM				-10.3	37.2	38.3				
DRY STORAGE		Temperature 45-80				Area 1	Area 2	Area 3				
Record temperatures Dry Storage Areas		AM				66	69					
Record temperatures, Dry Storage Areas		PM				68	69					
Hot- Water Temps in sink		AM		PM								
		120		115								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

12/16/21

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 4

Date: 12-14-21

Time: 0315 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X				
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X		
Kitchen is in good general appearance			X		X		
All kitchen equipment operational & clean		X		X		#Dishmachine, Kettle #1 #3. Dishmachine Kettle #1	
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked					X		
PRODUCTION SHEET	Menu Items	Cereal	Pancakes	Syrup	Hot	Mary	Sugar
Breakfast	Temperatures	RT	179	RT	176	36	RT
	Menu Items	Apple Pie	Hot	Roll	Hot	Roll	Hot
Lunch	Temperatures	187	181	179	176	RT	40
	Menu Items	Cheeseburger	Hot	Roll	Hot	Roll	Hot
ner	Temperatures	189	191	183.9	140	RT	40
DISH MACHINE		100S Temperature		Wash 150+		Rinse 180+ If Needed	
Temperature according to manufacturer's specifications		Breakfast		—		—	
and chemical agent used in Final Rinse		Lunch		—		—	
		Dinner		—		—	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F Sanitizer-200ppm	
Final Rinse Temps determined by chemical agent used		Breakfast		117		120 200ppm	
		Lunch		120		123 200ppm	
		Dinner		121		124 200ppm.	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-11.6		37.7 39.7	
Record temperatures, Freezer and Walk-ins		PM		-9.2		36.3 36.9	
DRY STORAGE		Temperature 45-80		Area 1		Area 2 Area 3	
Record temperatures Dry Storage Areas		AM		64		68 — 1	
Record temperatures, Dry Storage Areas		PM		65		65 — —	
Hot- Water Temps in sink		AM		PM			
		120		121			

B. Vazquez
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

12/16/21

FOOD SERVICE UNIT: AURORA
OPENING and CLOSING CHECKLIST

cycle 4

Date: 12-15-21

Time: 0320 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X		X		Dish machine out Kettle out							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	French	Eggs	Corn	beans	meat	Sauce	Pack coffee	milk	Diet Jell-O	Fruit		
Breakfast	Temperatures	190	177	182	RT	36	RT	RT	34	RT	RT		
	Menu Items	Taco Cass	Rice	Pinto Beans	Subs	Salsa	Breakfast	Corn Bread	Mug	Tee	Br Turkey	Stew	Tomato
Lunch	Temperatures	193	173	190	RT	40	RT	RT	40	RT	179	164	
	Menu Items	Ch Leg	Potato	Mix Veg	Beans	Rice	Pudding	Drink	Ch	Salsa	Meat	Breakfast	
Dinner	Temperatures	195	170	165	185	RT	38	RT		38	RT		
WASH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications.		Breakfast		—		—		—					
and chemical agent used in Final Rinse		Lunch		—		—		—					
		Dinner		—		—		—					
POT and PAN SINK		Temperature		Wash 170 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118		119		200ppm					
		Lunch		120		127		200ppm					
		Dinner		118		120		200ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40F		Walk-in 35-40F					
Record temperatures, Freezer and Walk-ins		AM		-11.7		32.5		38.6					
Record temperatures, Freezer and Walk-ins		PM		-9.9		32.9		40.1					
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 1					
Record temperatures Dry Storage Areas		AM		65		64		64					
Record temperatures, Dry Storage Areas		PM		60		60		60					
Hot- Water Temps in sink		AM		PM									
		124		111									

[Signature]
Signature, Cook Supervisor (AM)

[Signature] 12-15-21
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

12/16/21
DATE

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Date: 12-16-21

Time: 635 AM Time: 1810 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X		dish machine & Kettle									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items														
Breakfast	Temperatures	206	148	RT	RT	36	RT	RT	37	RT	RT	RT	RT	RT	RT
	Menu Items	oatmeal, T Ham, w/cheese, fruit, marg, sugar, pkc coffee, milk, pb, bread, act jelly, fruit Fides, meat, sauce, corn, salad, dressing, milk, pb, roll, tea, act jelly, fruit													
Lunch	Temperatures	181	192	192	38	RT	38	RT	RT	RT	RT	RT	RT	RT	RT
	Menu Items	Tur, oil, yogurt, beans, milk, salad, lettuce, marg, chicken, sub roll, fruit, drink, carrots, act jelly, fruit													
Dinner	Temperatures	40	40	40	40	RT	40	RT	RT	121	1750				
DISH MACHINE															
Temperature according to manufacturer's specifications		Wash 150+		Rinse 180+		If Needed									
and chemical agent used in Final Rinse		Breakfast		Lunch		Dinner									
POT and PAN SINK															
Final Rinse Temps determined by chemical agent used		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
		Breakfast		128		128		200ppm							
		Lunch		129		127.8		200ppm							
		Dinner		115		120		200ppm							
FREEZER and WALK-IN															
Record temperatures, Freezer and Walk-ins		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.9		38.1		38							
		PM		-8.1		36.7		38.8							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 1							
Record temperatures Dry Storage Areas		AM		67		65		68							
Record temperatures, Dry Storage Areas		PM		68		69		68							
Hot- Water Temps in sink		AM		PM											
		119		120											

Signature, Cook Supervisor (AM) 12-16-21

Signature, Cook Supervisor (PM) 12/16/21

FOOD SERVICE MANAGER 12/20/21
DATE

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Date: 12-17-21

Time: 0330 AM Time: 1807 PM

Shift Checklist		AM		PM		Comments	
		No	Yes	No	Yes		
All areas secure, no evidence of theft			X		X		
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X		
Kitchen is in good general appearance			X		X		
All kitchen equipment operational & clean		X		X		Dish machine Kettle	
All tools and sharps inventoried			X		X		
All areas secure, lights out, exits locked					X		
PRODUCTION SHEET	Menu Items	Cereal	Gr. Toast	Syrup	Bk. Smorg	Muffin	Sugar
Breakfast	Temperatures	RT	165	RT	190	36	RT
	Menu Items	Waffles	Rice	Pinto Beans	Mix Veg	Muffin	RT
Lunch	Temperatures	172	181	187	165	38	RT
	Menu Items	Hot Dog	Pan. BT	Chili	Berry	Pot. Salad	Wk. Salad
Dinner	Temperatures	171	170	175	180	38	38
DISH MACHINE		Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		—		—	
		Lunch		—		—	
		Dinner		—		—	
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F	
Final Rinse Temps determined by chemical agent used		Breakfast		118		118	
		Lunch		119		118	
		Dinner		117		117	
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F	
Record temperatures, Freezer and Walk-ins		AM		-11.9		38.7	
Record temperatures, Freezer and Walk-ins		PM		12.3		35.8	
DRY STORAGE		Temperature 45-80		Area 1		Area 2	
Record temperatures Dry Storage Areas		AM		66.7		64.	
Record temperatures, Dry Storage Areas		PM		60		60	
Hot- Water Temps in sink		AM		PM			
		130		111			

Thans
Signature, Cook Supervisor (AM)

DA 12-17-21
Signature, Cook Supervisor (PM)

RA
FOOD SERVICE MANAGER
NF-6-2-20

12/20/21
DATE

Cycle 4

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Date: 12/18/2021

Time: 0305 AM Time: 1030 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X		X		Dish Machine + 1 small Rattle									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	Oatmeal Sc Egg Br Sausage Jelly Brownie Muffin Sugar Coffee milk P.S. Diet Tea													
Breakfast	Temperatures	192	181	182	RT	RT	38	RT	RT	37	RT	RT			
	Menu Items	Turnover Pie Rice Beans Cold Sausage Muffin Corn Fritter Cake Tea Gr. Turkey & Pineapple Fruit													
Lunch	Temperatures	176	188	187.6	37.8	38	RT	RT	RT		RT	RT			
	Menu Items	Ch. Stir Fry Rice Curry Muffin Bread Cake Drink Low Fat Yogurt Milk Fruit													
Dinner	Temperatures	184.6	187.7	187.8	38	RT	RT	RT	40		RT				
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				128	128	200ppm							
		Lunch													
		Dinner													
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				128	128	200ppm							
		Lunch				129	129	200ppm							
		Dinner				120	115	200ppm							
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM				-10.9	35.6	38.							
Record temperatures, Freezer and Walk-ins		PM				-8.2	35.3	38.8							
DRY STORAGE		Temperature 45-80				Area 1	Area 2	Area 3							
Record temperatures Dry Storage Areas		AM				68	68								
Record temperatures, Dry Storage Areas		PM				69	68								
Hot- Water Temps in sink		AM		PM											
		119		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER
NF-6-2-20

DATE

12/20/21

Cycle 4



FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 4

SN Date: 12/19/21

Time: 0315 AM Time: 0742 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		X							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X	Dish machine						
All kitchen equipment operational & clean		X		X		Kettle down, dish machine down						
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	Cereal	Scrambled egg	bk sausage	grill pork	Salad	Turkey	Angus	Coffee	Milk	Banana	Fruit
Breakfast	Temperatures	RT	170	186	120	RT	RT	40	RT	40	RT	RT
	Menu Items	Shredded Turkey	Pork	Salad	Apple	Donut	Milk	Banana	Brownie	Tea	3 Bean	Peanut
Lunch	Temperatures	41	41.2	40	40.2	40	RT	RT	RT	RT	RT	RT
	Menu Items	Ench. Beef	Spam	Pork	Salad	Salad	Donut	Milk	Corn	Apple	Beet	Donut
Dinner	Temperatures	185	170	181	38	38	RT	38	RT		165	RT
DISH MACHINE		205 Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast										
and chemical agent used in Final Rinse		Lunch										
		Dinner										
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		128		127		200ppm				
		Lunch		130		126		200ppm				
		Dinner		127		128		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-11.6		35.8		38.9				
Record temperatures, Freezer and Walk-ins		PM		-8.11		35.8		37.4				
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 1				
Record temperatures Dry Storage Areas		AM		68		68						
Record temperatures, Dry Storage Areas		PM		68		68						
Hot- Water Temps in sink		AM		PM								
		119		120								

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

12/20/21

Cycle 4

**GEO Aurora ICE
3130 N. Oakland St**

12/20/2021
5:57:16 AM BCU

**Temperature
°F**

A-1	71.91
A-2	70.00
A-3	69.52
A-4	68.71
B-1	69.41
B-2	68.71
B-3	68.90
B-4	69.71
C-1	69.41
C-2	70.51
C-3	67.30
C-4	67.81
E-1	69.71
E-2	71.71
D-1	73.12
ISOLATION	---
PATIENT ROOM	68.62
INTAKE/RECEIVING	73.01
Tank Temp S-12	71.48
Present Value	
BOILER-3	138.19
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.60
Universal Input[13]	



Temperature Log **South Building**

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, Dec 20, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-20-21	South-A	71.9	104.1		
	South-B	72.1	104.2		
	South-C	71.8	104.2		
	South-D	72.5	104.1		
	South-E	72.1	104.3		
	South-F	71.1	104.1		
	South-G	72.3	104.2		
	South-L	72.9	104.2		
	South-M	72.2	occupied		
	South-N	71.5	104.2		
	South-X	70.2	104.1		
	South-Y	72.7	104.1		
	South-Z	69.1	104.1		
	South SMU	75.6	104.3		
	South SMU Shower 3				N/A
1	MED ISO- Room 1	72.1	104.1	N/A	N/A
	MED ISO- Room 2	72.2	104.1	N/A	N/A
	MED ISO- Room 3	72.0	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Scm Hansen SIGN: [Signature]
Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Dec 20, 2021
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
12-20-21	A-1		104.5						
	A-2		104.5						
	A-3		104.5						
	A-4		104.5						
	B-1		104.4						
	B-2		104.5						
	B-3		104.5						
	B-4		104.4						
	C-1		104.3						
	C-2		104.4						
	C-3		104.4						
	C-4		104.4						
	D-1		104.4				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.4				N/A	N/A	N/A
	E-2		104.4						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____					Date: _____			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69.1	70.0	68.9	71.1	71.2	72.0	71.5	
Water:	104.5	104.5	104.5	104.5	104.5	104.5	104.5	
Temperature Taken with a Fluke Mod 52 Digital Thermometer								